

Praise- winning Kitchens

**REPUBLIC STEEL
KITCHENS**

in Harmony Hues



What do you ask of your new kitchen?

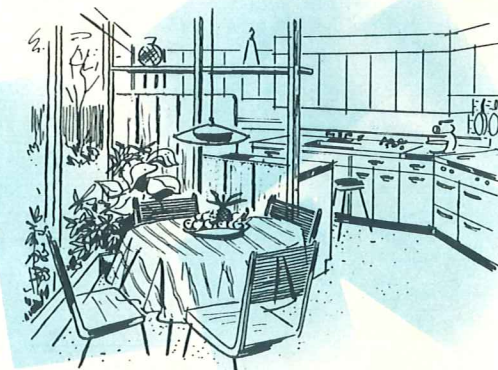
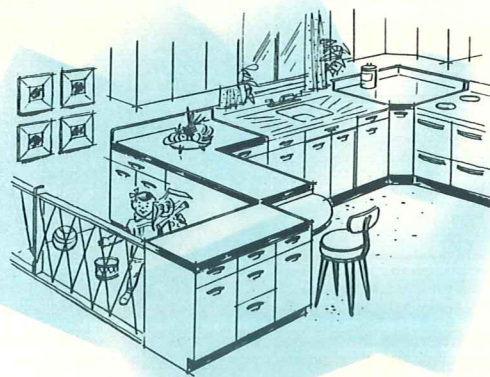
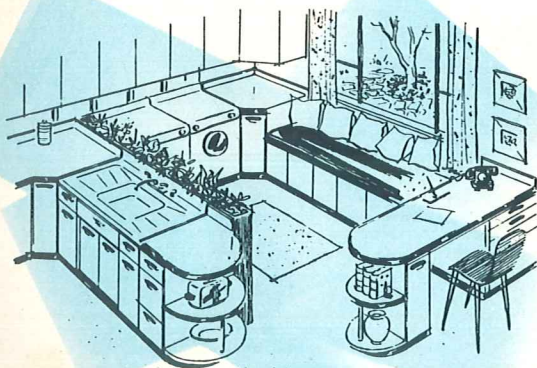


It must be praise-winning—a joy to work in or proudly exhibit to friends—equipped in the best possible way to serve the real needs of your family. It may be for the single purpose of meal getting, or take on extra duty with space reserved for laundry, sewing or utility room. Or perhaps a family-centered plan embracing these plus dining, relaxing, hobbying or social activities. And, since the kitchen usually is “manned” by an amazing woman who simultaneously is cook, buyer, waitress, mother, housekeeper, nurse, bookkeeper, dietician, seamstress, laundress, repairman and educator, space for an “administrative” desk should be considered.

TYPICAL—WHO, ME?

Where is the woman who will admit to being “typical”, much less her family? No such thing! Your tastes, your family customs and ideas, your work and play habits are as unique as your thumbprint. And so there can be no typical kitchen, purchased by the running yard and snipped off to serve successfully as *your* kitchen.

You alone must determine the role of your new kitchen . . . design it to accommodate the good kitchen habits you’ve acquired, and dispel wasteful, back-tracking ones. It is hoped this booklet will be a helpful guide in your basic planning.





SWEET AS A PEPPERMINT STICK

How tempting a kitchen! Deftly arranged for leisure, carefree living in the modern manner. A built-in oven at no-stoop height shares the cottage brick chimney with a horizontal barbecue for savory smoke cookery. The surface range fits snugly into the Formica counter top over a conventional Republic undersink cabinet. Toss a salad, prepare desserts on the roomy island counter handily near the dining area.



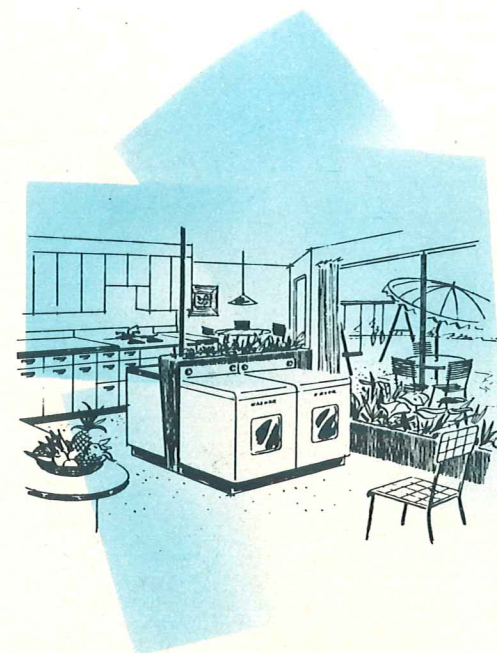
A good kitchen means good planning ...from the very start

Before a line is drawn on the first rough blueprint, you should have some pretty firm ideas about the kind of kitchen you want and need, the space it will require, and the equipment it will have. Your basic plan should be determined by your kitchen needs—*not vice versa*. It's folly to set aside a prescribed kitchen area without knowing whether you can live with its size or arrangement. Every detail, from the location of doors and windows to the placement of plumbing and electrical conduits, should tally with the kitchen plan that's just *right for you*.

POINTS TO REMEMBER

First of all, reserve enough space for this important room. Compactness may be desirable, but too small an area can result in severely cramped quarters. If space is at a premium, give thought to combining your kitchen with laundry or utility room. Placement of doors and windows should coincide with your kitchen plan. Figure entrances carefully to the inch to accommodate, for example, an L-shape kitchen. It's sheer shortsightedness to place a window merely to satisfy symmetry from the outdoor view. If it's an over-sink window, be sure the location allows for counter space you want on either side of the sink.

While light from the outside is important, too much can cause glare "fatigue". The space used for too many windows can rob your kitchen of needed wall cabinet space. Plan carefully, too, for a proper relationship of your kitchen to the rest of the house and the outdoors. Make it truly the hub of your home. Above all, settle only for a plan that will take care of your family's changing needs. The time spent in working out every detail now, before a board is in place, will reflect rewarding satisfaction later when you encounter no expensive last-minute changes. Plan your kitchen to last a house-time . . . make it a Republic Steel Kitchen and you can be certain it will.

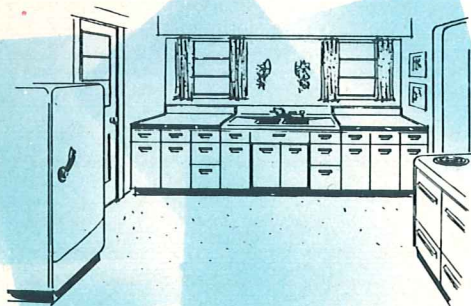


INVITING BEAUTY...

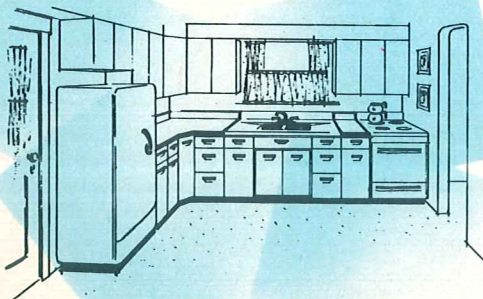
You can dine with company in this kitchen with no apologies, for the theme of its pleasing beauty echoes throughout the room. Basically L-shape in design, it compresses the three main work centers—refrigerator, sink and range areas—into an efficient pattern for good work flow.

*WHAT'S WRONG WITH THIS KITCHEN?

Despite its attractiveness, there's a glaring error in planning. Can you find it? The answer is on page 19.



POOR PLANNING



GOOD PLANNING



let's put a kitchen together...

WORK CENTERS

Organize your Kitchen...



Three *major* work centers handle meal-making operations in a modern kitchen. Each is simply a grouping of appliances, storage cabinets and counters, of a size and arrangement to satisfy your own particular needs best. While they are usually called refrigerator, sink and range centers, let's tag them with names that describe the *main work* accomplished in each. So it's *mix-and-fix*; *clean-and-cleanup*; and *heat-and-serve*.

Reading on, you will note they are closely related and all serve one common purpose—smooth meal preparation. Yet, ideally, they should be independent of each other as much as possible in *storage*, and provide ample and convenient working surfaces.

MIX-AND-FIX

With the refrigerator located here as the storage place for perishable foods, this area is the logical point where ingredients are put together for salads, desserts, and baked goods. Most meat dishes get first handling here, as well. Make careful storage allowance for staples, utensils, and food preparation equipment needed. Save a spot for your food mixer, either on the counter or on a pop-up shelf in a cabinet below.



CLEAN-AND-CLEANUP

Containing the sink and water source, this work center is concerned with the preparation of foods which first require water; with dishwashing, and provision for food waste disposal. Non-perishable fruits and vegetables which need soaking, washing or added water are stored here, along with the utensils and implements needed for their preparation. Space must be provided, too, for cutlery, towels, and cleaning supplies.



HEAT-AND-SERVE

Since this center is where cooking processes occur, it should have ample storage for the tools and containers used. It's the natural place to transfer hot foods from cooking pans to serving dishes, or direct to individual servings if you prefer. Nearby storage space is needed for the dishes that provide service for your dining table . . . room for toasters, waffle irons, roasters and trays. If the serving area is handily near or part of a quick-meal counter, it's the place for ready-to-eat foods like cereals, crackers, baked goods and unrefrigerated spreads.



COUNTERS

BRIDGE YOUR WORK CENTERS...

A smooth-flowing counter arrangement is as important as having enough storage space. Well distributed work surfaces should be planned for *your* convenience. For example, with a large family or frequent entertaining, you need more counter area at the right of your sink to stack dishes. If individual salads and desserts are the rule, allow enough room to prepare and set them.

Now, of course, the size of your kitchen and the storage cabinets you decide upon will dictate *how much* counter space. But with careful planning, you can put that counter space just where you need it. Keep in mind, too, that when your kitchen turns a corner, you gain more than four square feet of precious work surface.

Home economists say you should have:

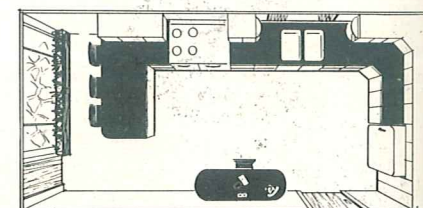
Beside refrigerator—at least 18 inches of counter space for setting out articles.

To right of sink bowl—at least 36 inches for stacking dishes.

To left of sink bowl—at least 27 inches for drying dishes. This surface isn't necessary with an automatic dishwasher.

Near range—at least 24 inches for serving dishes.

In your mix-fix center—at least 36 inches for preparing various dishes.





All Combine to Create a Smooth-running Kitchen

With three main work centers offering abundant storage and counter space, you have only to group them for orderly flow of work. Ideal arrangement is a sequence where food preparation can progress in one-two-three-fashion to completion. Here the work of meal making moves from right

to left, as preferred by most women. It starts at the refrigerator with roomy counter space to set food, or for mixing and fixing. The sink is next, with work surfaces flanking it. Then comes the range, where cooked dishes are shuttled to the nearby serving counter.



TO SAVE TIME AND ENERGY

Give Careful Thought to Storage

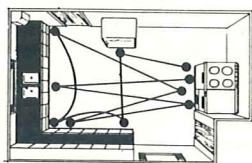
There's no mystery about successful storage. You simply store foods and the utensils used to prepare or hold them, where you will most likely use them *first*. And, the things you use most frequently should be within easy reach.

This means your cake pans belong near the mix-and-fix area—not stored in a drawer of your range. Nor should that double boiler be neatly nested there. The bottom part should be near the sink where water can be added; the top section belongs near the mixing center; and the lid logically lodges in the range area. Paring knives and similar tools bear repeating, since they find frequent use in two, or all three work centers. It makes sense, too, to keep the frying pan for breakfast eggs easily accessible, while space to the rear in a cabinet may be reserved for the occasionally used turkey roaster.

It's surprising how many kitchens fail to live up to this basic principle, thereby making a maze of extra trips and operations out of preparing even the simplest dish. For example . . .

TAKE TEA AND SEE THE A-B-C

of Saving Steps and Time



Even the brewing of a simple cup of tea can lead you a merry chase if your kitchen is poorly organized.

The hard way—(1) Over to the range to get a pan, (2) back to the sink to fill it with water, (3) now back to the range to heat it, (4) then over to a cupboard for the teapot, (5) back to the range with it, (6) now over to the counter where your tea cannister is located, (7) to another cupboard for teacup and saucer, (8) with a stopover on the return trip for sugar, (9) whoops! almost forgot the cream or lemon in the refrig-

erator, (10) and finally back to the range to put 'em all together. One virtue—you've been so busy you didn't have to wait for the pot to boil!

The easy way—(A) Take a pan from the sink center, fill it with water, (B) proceed to the range to heat it, (C) the storage cabinet a step away yields teapot, tea, cup and saucer, and the sugar bowl. Simple as ABC!



A GUIDE TO

"What Goes Where"

IN EFFICIENT KITCHEN STORAGE



MIX-AND-FIX

Here you store pans for cake, pie, muffins, loaf dishes; cookie sheets, custard cups, casseroles, double boiler top sections, bread board, cooling racks; measuring cups, scales, spoons, funnels; mixing bowls and mixer; can and bottle opener, cookie cutter, egg beater, sugar scoop, flour sifter, nut cracker, wooden spoon, blender, rolling pin, bread and paring knives, cheese and egg slicers, stainless steel forks, tablespoons, teaspoons, spatula, graters; packaged goods—prepared mixes, baking powder and soda, cocoa, chocolate, cornmeal, cornstarch, coconut, cooking fat, salt, raisins, spices, sugars, desserts; vinegar, flavorings, corn syrup, molasses, oils and dressings; bulk goods—flour, sugar, nuts; bread, cake, cookies, doughnuts, rolls; cook books, trays.



CLEAN-AND-CLEANUP

In this area you store saucepans, pots, kettles, coffee pots, double boiler bottoms, colander and mallet; can opener, vegetable brushes, corer, liquid measure, paring knives, grapefruit knife, fruit squeezer, strainers, scraper, knife sharpener, shears; soaps, detergents, scouring pads, sponges, cleansers, silver polish, cleaning fluid, plate scrapers, paper towel rolls; a dish drainer, if there is no automatic dishwasher; refuse containers for paper and cans, for garbage if there is no disposer; dish cloths, dish towels, hand towels, aprons; white potatoes, sweet potatoes, onions, bananas, oranges, apples; canned goods—immediate and reserve supplies; dried goods—peas, beans, prunes, apricots, rice, coffee.



HEAT-AND-SERVE

Plan storage for frying pans, roasting pans, lids, tea-pots; toaster, grill, griddle, waffle iron, rotisserie, corn popper, fryer, roaster; ladle, carving knife and fork, paring knife, potato masher, tongs, wooden spoon, strainer spoon, turning spatulas, fat and meat thermometers, measuring spoons and cups; daily china service, cereal dishes, serving dishes, glassware, silverware; table linens, sugar and cream set, trays; pot holders, hot plate pads, paper napkins, salt and pepper shakers, pot-added condiments and spices; packaged foods—uncooked cereals, cold cereals, cookies, soda and graham crackers, unrefrigerated spreads, tea, macaroni, spaghetti, table condiments, pickles and relishes, maple syrup.



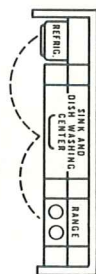
YOUR KITCHEN CAN BE ANY ONE OF FOUR BASIC TYPES

With three main work centers, the best step saving arrangement is a triangle. In meal preparation, you travel from one center to another in assembly-line fashion, with your sink area mainly the pivot point. Distances between these points depend upon storage and counter space needs, and the shape and size of your room. For efficiency, keep 4 to 7 feet between refrigerator and sink; 4 to 6 feet between sink and range; 4 to 9 feet between range to refrigerator.

Three out of four basic types of kitchens let you plan your work centers in a triangle. Obviously, the one-wall kitchen must be a compromise with its appliances arranged in a continuous row. And, in older homes where doors, windows, and other obstacles interrupt work areas, the basic plan becomes a broken triangle. While such arrangements might disturb the logical sequence of meal getting, careful planning can overcome almost any existing space disadvantage.

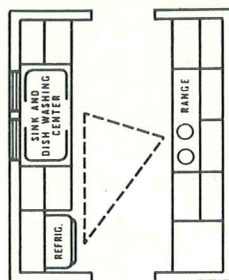
I-SHAPE

Where limited space or doing a kitchen in stages must be considered, the I-shape kitchen offers a smooth, continuous work flow along its single wall. The sink should be placed between range and refrigerator—handy to both. Two outside work centers should never be more than 12 feet apart, to avoid long hikes between.



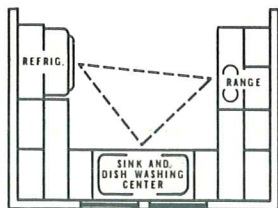
H-SHAPE

In this corridor kitchen, equipment is placed along two parallel walls. With sink and range ideally opposite each other, the crossbar of the "H" is represented by the pivotal path between them. The H-shape kitchen provides a convenient arrangement for moderate-size homes, or even spacious open-living plans.



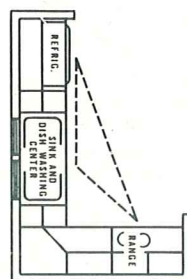
U-SHAPE

A U-shape plan offers obvious advantages. There is good relationship between work centers, and isolation from constant house traffic. Work centers form an efficient triangle, with the sink serving as the hub of the kitchen and flanked by the range and refrigerator areas.



L-SHAPE

The L-shape type places the work center triangle on two adjacent walls, and usually leaves ample space in the room for an eating area. Rather than against a wall, one leg of the L can extend into the room as a free-standing divider or peninsula, allowing space on the opposite side for other activities.



MAKE YOUR KITCHEN SING WITH...

Harmony Hues!

REPUBLIC STEEL STYLISTS BRING YOU THE PERFECT ANSWER TO COLOR!

Be color-shy no longer! Long, intensive survey and research by Republic created Harmony Hues to blend, harmonize or contrast happily anywhere in the color spectrum. Professional decorators can tell you why. It's because these soft, delicate tones are composed of pure primary colors—coaxed to softness by adding just the right amount of white.

Harmony Hues blend with new-trend appliances in color . . . mingle tastefully with fashionable decorating materials. And, so important when you consider a *lifetime investment*, they fill your kitchen with a fresh, inviting beauty of which you will never tire.

WORK BUZZES ALONG IN A BEE LINE IN THIS ONE WALL HONEY...

Dramatically staged in a modern open-living plan, this kitchen hides the fact that meal preparation is compressed into little space and few steps. Within modest dimensions there's a world of storage in those spacious cabinets above and below counters. Although it looks custom designed, this arrangement was planned right from Republic's big ready selection of cabinets.



Largo Yellow....

Sprightly and liveable for the long life
of your Republic Steel Kitchen.



Prelude Pink

Its vibrant warmth can be keyed to a wide range of decorating materials . . . including wood paneling: In this L-shape plan, one leg extends into the room to separate kitchen from dining area. An excellent example of open planning, expressed in a pleasing combination of modern and traditional.



YOUR CORRIDOR KITCHEN NEEDS SKILLFUL ARRANGEMENT...

An H-shape kitchen can be a happy solution in small homes or apartments, but care must be taken in the planning. For the room width, no less than eight feet and preferably a few inches more, should be considered. With counters and appliances coming 25 inches into the room from either wall, this leaves scarcely four feet between. In arranging appliances, avoid locating range and refrigerator directly opposite each other, because both have wide doors that require considerable clearance.

Above all, plan for adequate counter space conveniently near each work center. This same word of caution applies to modified or "broken" versions of L- or U-shape kitchens.

Classic White

Always a pleasing foil for any color scheme! The basic plan of this cheery H-type kitchen is adaptable to any modest-size room where a corridor arrangement is recommended.





Tempo Turquoise—Refreshingly cool—and so perfect with this modern, design-studded wallpaper. And, imagine how smoothly work progresses in this U-shape plan, with no breaks in the work surface, no interruption from cross traffic.

Step Saving Storage



Only Republic brings you such a wide selection of special-purpose cabinets right from stock, and Republic's staff of kitchen authorities and designers continue to create new models to satisfy the whims and desires of women everywhere.



Tray Bin — Très Bien — What a joy to know your trays, cookie sheets, and similar items are stored neatly away, yet ready for instant use. Republic's tray cabinet takes only nine precious inches of space. Helps organize storage in either the mix-and-fix area or the heat-and-serve center . . . or both.

Little Drawers Are Big Space Savers — And Republic offers you shallow drawers that can be fitted quickly into the space occupied by regular ones. These are ideal storage organizers for silverware, linen service, small cooking tools and similar items. The handy cutting board can be uppermost or switched with the drawer below it.



This Divider Adds Convenience — Give Republic's peninsula cabinet due consideration in your new kitchen. Here it is part of the separating leg between work centers and dinette. Everyday china can be stored in one side and taken from the other to save time and countless steps.



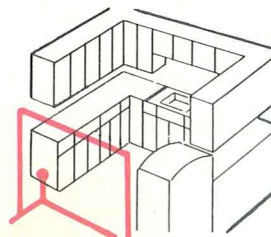
Be Bright about Light

Proper illumination can brighten your kitchen life immeasurably. An adequate window scheme is important, of course, but it rarely supplies enough light to all work centers even on the brightest days. Coordinate your kitchen lighting carefully when the room is in the planning stage; after a kitchen is built, it's a costly matter.

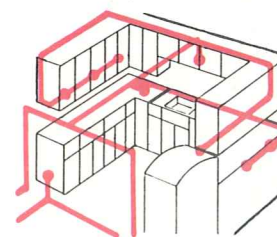
Provide ample light over your work centers. A central ceiling fixture isn't enough. You'll be working in your shadow. Republic's fluorescent lighting fixtures, designed to fit neatly in the recessed under-cavity of wall cabinets, solve the problem of proper illumination along counter surfaces. They come complete with a shield that directs light rays and prevents glare from eye level in a seated position.

DON'T "SHORT" YOURSELF ON WIRING

Plan for plenty of circuits so you won't have overloads, which cause wasteful, slowing voltage drops and blown-out fuses. And, just as important as having *enough* convenience outlets, is the proper location of outlets in relation to the equipment you will have in your new kitchen. That new blender won't serve you unless it can be connected handily near the mix-and-fix area.



POOR WIRING PLAN



GOOD WIRING PLAN



Stainless Steel Beauty

—WITH A CLEVER ANGLE... See how an angle other than 90 degrees can be accomplished without expensive special counters. Here a stock Republic maple top (ideal surface for sandwichmaking) was cut to the desired angle and joined to regular counters at either end.

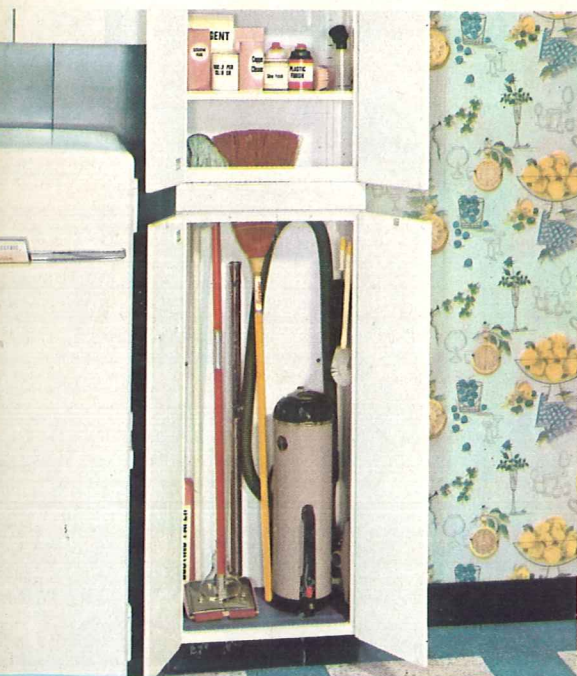


You can plan your kitchen with every modern convenience...

Thanks to Republic's Big Ready Selection!

See how this Republic Steel Kitchen enhances the gay backdrop of a delightful room. In such an atmosphere, meal getting becomes a cheerful chore; and with such an efficient L-shape arrangement, there's never a lost motion. A closer look will turn up an important secret of the success of this kitchen...

Accessories—Your Kitchen Helpers—Built-in convenience results when you carefully plan in all the accessories you need from Republic's complete, modern line. Here are a few; you'll find more on page 24. They'll save you untold time and effort—and keep things neat and orderly.



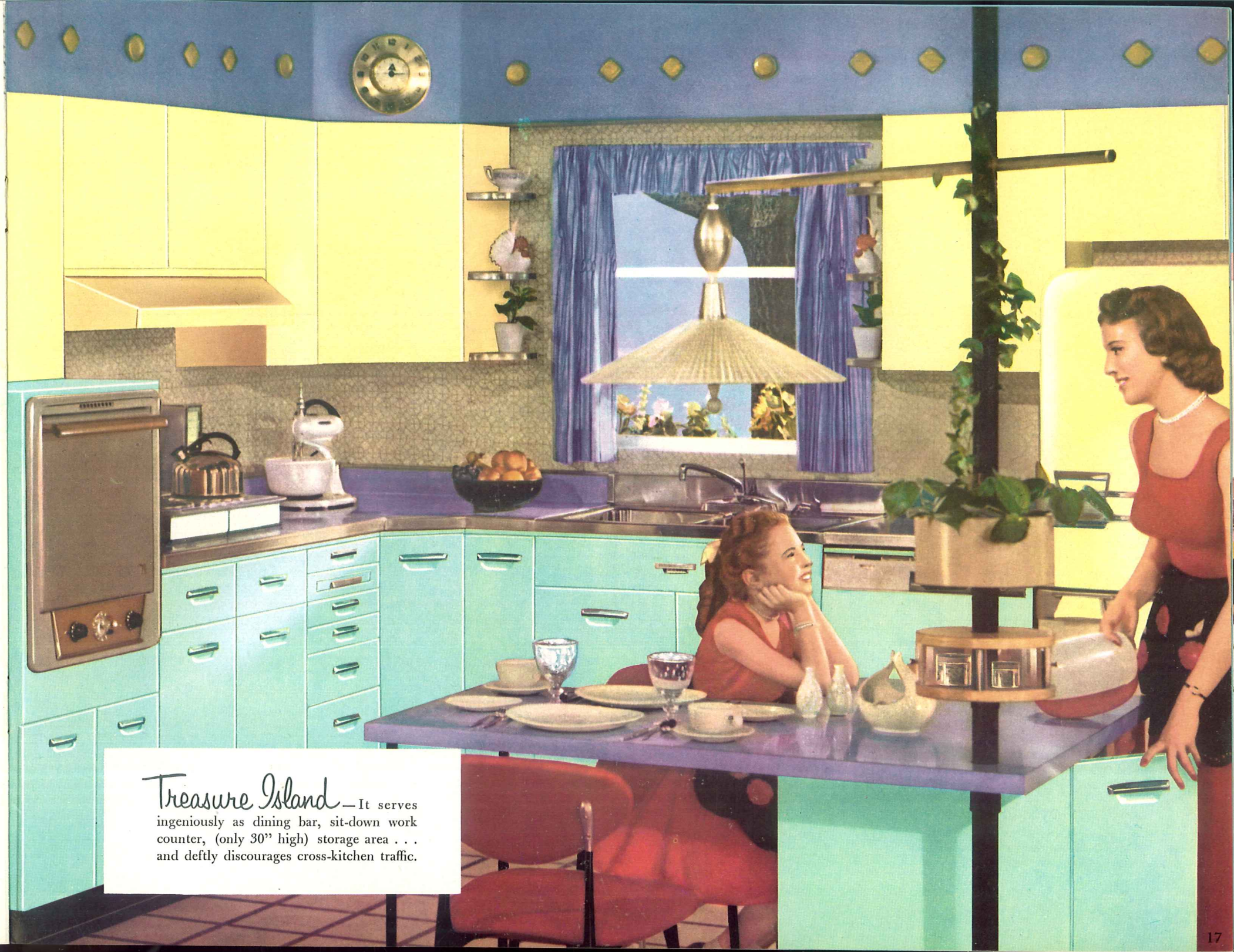
Housekeeping Harbor—Republic's utility cabinet makes a trim ending for kitchen areas; puts an end, as well, to scattered unhandy location of household cleaning supplies. Illustrating Republic's two-height feature, the collar between top and bottom sections raises height to 84 inches to match the top line of other wall cabinets.



Mix-and-Fix Tricks—If baking runs in your family, you'll applaud the planning of this important work center. Here, bulk storage bins nested in a deep drawer put flour and sugar at your fingertips. Bottom drawer has a bread and cake box for storage. Mixer on Republic lift shelf lowers into cabinet. Above all—counter space aplenty!



Inner Sliding Drawers—What a help in space planning! They come in sizes to fit almost any Republic counter cabinet, move silently on nylon glides. In the area above, eight drawers could occupy the space, practically doubling the available storage area. Note the dividing rail between top drawer and counter to add strength, eliminate binding of drawers.



Treasure Island—It serves ingeniously as dining bar, sit-down work counter, (only 30" high) storage area . . . and deftly discourages cross-kitchen traffic.



More Ways to Save Space—Ease Tasks

Since most homemakers spend more daytime hours in the kitchen than in any other room in the home, an inconvenient kitchen is a housekeeping hazard. Republic's wide choice of cabinets and accessories gives you the means of solving the major bugaboo of a "wrong" kitchen—storage that's poorly arranged and inadequate.

On the next few pages you will be introduced to the complete Republic Steel Kitchen line. Before you plan your new kitchen, go over each item carefully. Note the many different sizes of sinks and cabinets, as well as the types of units which will give you storage facilities tailored exactly to the needs of your family.



HANDY CUTTING BOARD

Restricted counter space in a small, one-woman kitchen can be overcome by substituting this combination shallow drawer and sliding wood shelf for a regular drawer. The shelf finds ready use as a cutting board, writing desk, auxiliary counter to set dishes, or even as a one-place setting for lunch.



CORNER EVERY INCH OF SPACE

Capture lost space in corner areas with Republic's Lazy Susan counter cabinet and matching corner wall cabinet. Ample 10-inch door and two wide shelves make the Lazy Susan ideal for large bottled drinks and other tall items. Above counter, there's a storage bonus of more than six square feet when you use the corner wall cabinet.



NEAT SPACE FOR SPICE

Why search frantically for those tiny packaged herbs and condiments that add exotic, zestful flavor to foods? Republic's tiered and telescopic spice shelf keeps them within sight and easy reach. Plan one in a wall cabinet near your heat-and-serve area, another for salad garnishes at your mix-and-fix center.

**Republic units add
Storage, beauty, and
Convenience in other rooms**

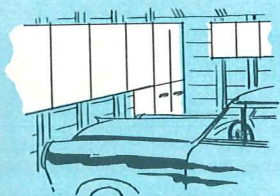
The modern simplicity and beauty of Republic Steel cabinets and, of course, their planned utility, make them ideally suited for rooms in your home other than the kitchen. Your resourcefulness in planning them into your laundry, utility area, bathroom, lavatory, garage, workshop or hobby room can be almost unlimited.



Back Door Entrance — Neat habits for small fry happen when there's plenty of storage space for hats, coats, gloves and storm wear; and couldn't *you* use this handy make-up spot? A Republic Steel utility cabinet screens garage door from rest of kitchen.



In Your Workshop — If your basement workshop is cramped, use Republic Steel cabinets for storing items such as paints, brushes, tools. "Green thumb" enthusiasts can plan a cabinet and counter arrangement suited for adventures in gardening.



In Your Garage — You won't be ashamed to fling your garage doors wide open if there are Republic Steel wall cabinets inside — neat answer to any man's storage problems.

***What's Wrong With This Kitchen?** — Refrigerator door opens from wrong side. Changed to left-hand hinged, there's ample counter space handily near the door opening.



Wash-day Wonder

In step with the growing trend toward multi-functional open planning, this tidy laundry area is just around the corner from the kitchen, and decoratively blends with it. The washer-dryer twins are flanked by Republic utility cabinets.



**66" DE LUXE MODEL—
DOUBLE BOWL, DOUBLE DRAINBOARD**

Accessories include exposed deck-type faucets, spray, swing spout with aerator, stainless steel crumcup, sliding inner drawer, cutlery tray, wire door tray.



**66" REGULAR MODEL—
DOUBLE BOWL,
DOUBLE DRAINBOARD**

Concealed deck-type faucets, swing spout with end trim, crumb cup, spray hole cover, wire door tray.



**54" DE LUXE MODEL—
SINGLE BOWL, DOUBLE DRAINBOARD**

Exposed deck-type faucets, spray, swing spout with aerator, stainless steel crumcup, sliding inner drawer, cutlery tray, wire door tray.



**54" REGULAR MODEL
SINGLE BOWL, DOUBLE DRAINBOARD**

Concealed deck-type faucets, swing spout with end trim, crumcup, spray hole cover, wire door tray.



**42" DE LUXE MODEL—SINGLE BOWL
SINGLE DRAINBOARD, LEFT or RIGHT**

Exposed deck-type faucets, swing spout with aerator, stainless steel crumcup, wire door tray.



**42" REGULAR MODEL—SINGLE BOWL
SINGLE DRAINBOARD, LEFT or RIGHT**

Concealed deck-type faucets, swing spout, crumcup, spray hole cover, wire door tray.



**42", 48" DOUBLE BOWL
SLIDING DRAINBOARD**

Concealed deck-type faucets, swing spout, crumcup for shallow bowl, flat strainer and stopper for deep bowl, spray hole cover, wire door tray.



**42" "THRIFTY" MODEL
SINGLE BOWL, LEFT or RIGHT
DRAINBOARD**

Accessories include concealed deck-type faucets, swing spout, crumcup, spray hole cover, wire door tray.

Choose from the finest

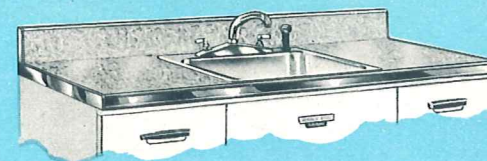
Republic Steel

Here's the natural place to start your kitchen planning, where two-thirds of your kitchen time is spent. And these convenience-designed Republic Steel sinks will lessen that time considerably. Select the model that best meets your needs and budget from the widest, most modern selection ever offered.

With Republic Steel sinks, you're free to select the waste food disposer and dishwasher you want, or utilize your present equipment. There's space in the undersink compartment for any standard make

**SINGLE BOWL
CUSTOM SINK FROM
STOCK UNITS**

In your Republic Steel Kitchen you can have a stainless steel or porcelain sink built-in a Formica counter economically in your choice of colors. Available in 54", 66", and 72" counter lengths, equipped with stainless steel trim and end caps. See your dealer for details.



**36" STAINLESS STEEL
DOUBLE BOWL SINK**

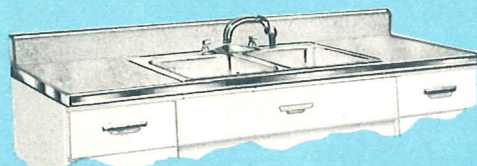
Available in lustrous Enduro Stainless Steel. Concealed deck-type faucets, rinse spray, swing spout with anti-splash, stainless steel crumb cup strainers. Roomy compartment below.

Cabinet Sinks



disposer unit, with loads of room to spare for regular storage. You can plan right now, too, for a future dishwasher, by leaving room for a drawer-type model adjoining your sink. Fill the space with a Republic counter cabinet for the present. When you make the switch, you'll find ready use for this cabinet in your laundry, utility, or hobby room.

Republic Steel Undersink Cabinets are designed for perfect-fitting installation with any pressed steel, stainless steel or cast iron sink.



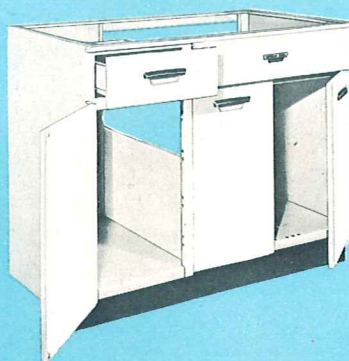
DOUBLE BOWL CUSTOM SINK FROM STOCK UNITS

This is a double bowl version of the "drop-in" type sink installation described at left. Also available in 54", 66", and 72" Formica counter lengths. Stainless steel joining fillers can make counters continuous with sink counter.



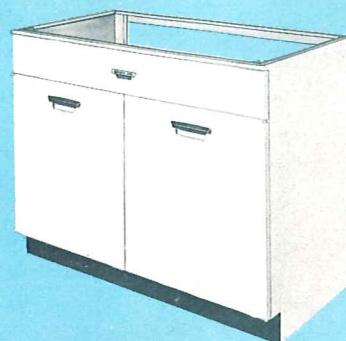
54" SINGLE-BOWL, DOUBLE-DRAIN- BOARD STAINLESS STEEL SINK

Available in either a 54" de luxe or regular undersink cabinet, with the fittings of your choice. Made of lustrous long-wearing ENDURO® Stainless Steel, full contoured bowl and flat seamless drainboards. Complete with end caps.



42" THREE-DOOR MODEL

Takes single-bowl sink with specified left or right drainboard. Equipment includes two cupboards, one drawer, wire door tray.



42", 48", 50" TWO-DOOR REVERSIBLE MODELS

All models take double-bowl sinks, or single bowl with specified right or left drainboard. Equipment includes quarter shelf and wire door tray.



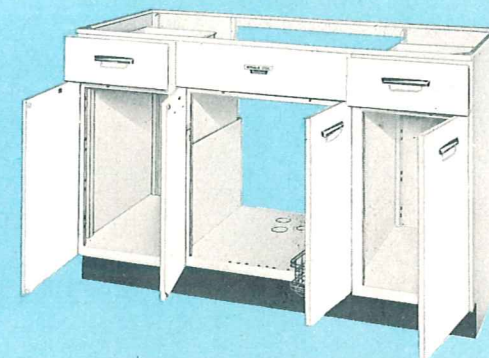
42" TWO-DOOR MODEL

Designed for single-bowl sinks with specified right or left drainboard. Equipment includes one cupboard, three drawers and wire door tray.



54", 60", 66" THREE-DOOR DE LUXE MODELS

All models designed for double drainboard sinks; 54" size takes single bowl, 60" takes single or double, 66" takes double bowl. Equipment includes two cupboards, four drawers, wire door tray.



54", 60", 66" FOUR-DOOR MODELS

All models designed for double drainboard sinks; 54" size takes single bowl, 60" takes single or double, 66" takes double bowl. Equipment includes three cupboards, two drawers, wire door tray.



66" DOUBLE-BOWL, DOUBLE-DRAINBOARD STAINLESS STEEL SINK

Available in either a 66" de luxe or regular undersink cabinet, with the fittings of your choice. Highest quality ENDURO Stainless Steel construction. All Republic Stainless Steel Sinks give kitchens a modern, custom look.



72" DE LUXE STAINLESS STEEL SINK

Truly a modern work center, with double bowls and drainboards. The cabinet equipment includes four cupboards, four drawers, two wire door trays, towel rack, tray storage compartment, inner sliding drawer and two vegetable baskets. Undersink cabinet available separately.



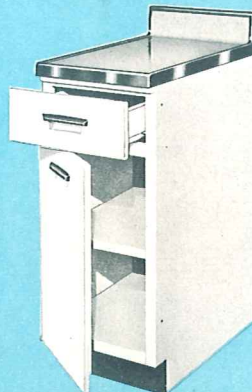
DOUBLE-DOOR, SINGLE-DRAWER CABINET

This model is available in three widths, 21", 24", and 27". Equipped with one removable shelf.



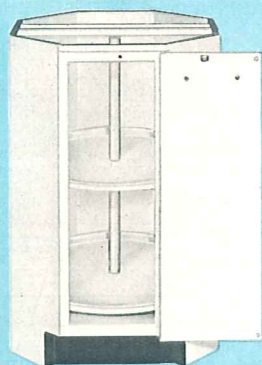
REVERSIBLE SINGLE-DOOR SINGLE-DRAWER CORNER CABINET

Turn a square, neat corner and make use of every inch of corner space. Shelf and bottom extend full length of cabinet. May be used in either right or left corner.



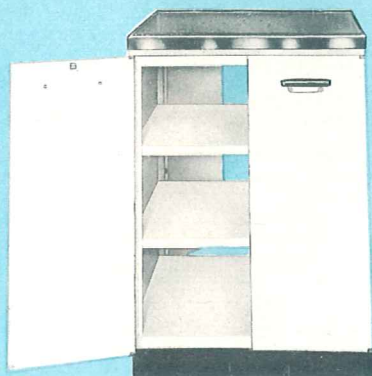
SINGLE-DOOR, SINGLE-DRAWER CABINET

Available in two sizes, 15" and 18" widths, with left or right hinged doors. One removable shelf.



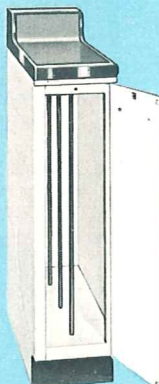
SINGLE-DOOR, CORNER SPINNER CABINET

The wide door permits easy access to the two round shelves that revolve on a ball bearing shaft, bringing all contents within each reach. Flanged shelves hold articles securely.



PENINSULA CABINET

Double doors open from either side. The many uses include a snack bar island, or a dining area divider with handy access to cupboard area from either side. Furnished with two fixed shelves.



SINGLE-DOOR CABINET

In 9" size it provides ample storage for serving trays, griddles, cookie sheets. Furnished with removable vertical spacer bars. Also available in 12" size with two shelves.



COUNTER END SHELF UNIT

Designed for installation at the end of counter cabinets, or used as supporting end of snack bar. Counter top extension makes top shelf.



DOUBLE-DOOR, DOUBLE-DRAWER CABINET

Available in 30" and 36" widths, with one removable shelf. Inner sliding drawers may be added to these big, roomy cabinets.



THREE- AND FOUR- DRAWER CABINETS

Three-drawer available in 15" or 24" sizes; one 6" top drawer and two deep 12" drawers. Four-drawer cabinet available in 18" size with three drawers 6" deep, and bottom drawer 12". This 18" cabinet designed to accommodate double shallow drawers and sliding wood shelf described on page 24.



To Make the M

counter and wall co

From the widest array of styles and sizes, choose the counter cabinets that offer the most to you in efficient undercounter storage. Equipped with the accessories shown on page 24, they're perfect work organizers. Republic Steel Kitchens counter cabinets are 24½" deep and 34½" high, without counter tops.

Ranging from 12 inches to 60 inches in width



SURFACE RANGE CABINETS

Model pictured is 24 inches wide, accommodates "stack-on" type surface units or oven units. Its 28" height also makes it ideal as an anchor cabinet for sit-down counter areas.

Also available is a new 36" wide cabinet for use with popular-make drop-in or set-on type surface range units. Front panel cut-outs available for use with Caloric or Roper models. Both Republic units have double doors, abundant storage space.

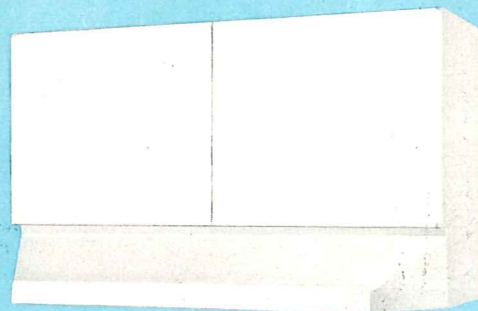
Most of Your Storage Space

Republic Steel Kitchen

cabinets in all sizes

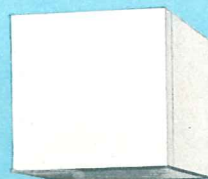
and 13 inches deep, Republic Steel Wall Cabinets complete the above counter storage facilities for modern kitchens . . . come in three heights, 30 inches, 18 inches and 15 inches.

NEW DOUBLE ENTRY WALL CABINETS—For peninsula or island plans. Republic's have two adjustable shelves, doors open from both sides. In 24" or 30" height, 24" wide, 13" deep.



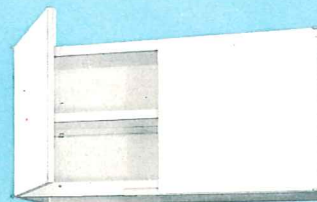
RANGE HOOD AND VENTILATOR CABINET

Designed for use with kitchen exhaust fan to free the room of cooking odors. Fan fits in less than half of cabinet area, leaving adequate storage space. Hood is 42" wide to handle any over-range installation.



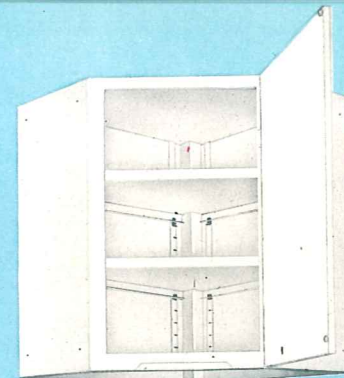
SINGLE-DOOR CABINET—18" HIGH

One size only, 18" wide, and hinged left or right. Furnished with one adjustable solid steel shelf.



DOUBLE-DOOR CABINET—18" HIGH

Available in widths of 21", 24", 30", 36", and 42". Furnished with one adjustable solid steel shelf.



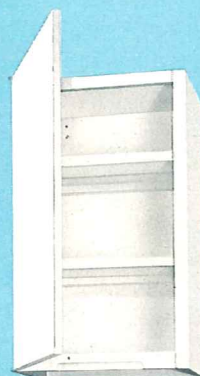
CORNER WALL CABINET—30" HIGH

For real convenience and efficiency in U- and L-shaped kitchens. A wide 18" door offers easy access to entire interior. Two adjustable shelves.



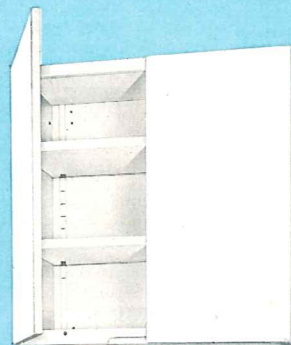
WALL END SHELF UNIT—30" HIGH

Ideal for over your sink, or to finish off any 30" wall cabinet. Furnished with three 6"-radius, half-round shelves, trimmed in stainless steel.



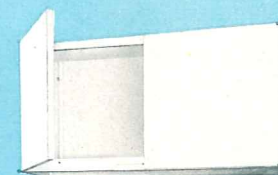
SINGLE-DOOR CABINET—30" HIGH

Available in 12", 15", and 18" widths, door hinged to right or left. Furnished with two adjustable solid steel shelves.



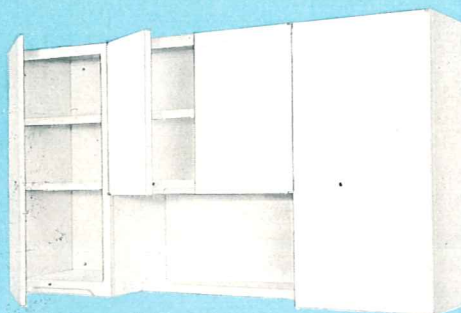
DOUBLE-DOOR CABINET—30" HIGH

Available in six different widths, 21", 24", 27", 30", 36" and 42". Furnished with two adjustable solid steel shelves.



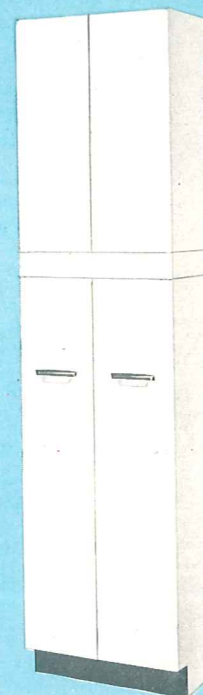
DOUBLE-DOOR CABINET—15" HIGH

A sturdy 36" wide cabinet, especially suited for use over a high, double-door refrigerator or vertical freezer, or over a regular refrigerator when wall cabinets are installed 81" from the floor. No shelf.



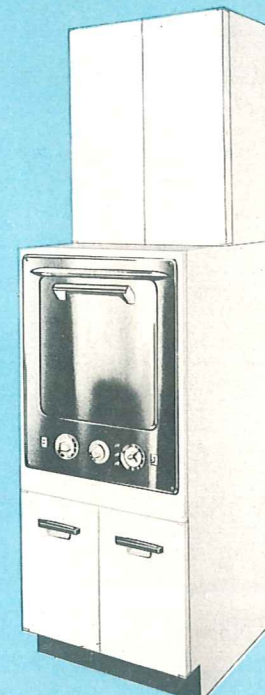
COMBINATION UNIT CABINET—30" HIGH

A complete unit, furnished in two sizes, 54" or 60" wide, each with four doors, and a handy utility shelf. Upper two fixed shelves extend full length of cabinet.



UTILITY CABINET—81" or 84" HIGH

With the two main sections, it matches the height of 81" high kitchens. Add the 3" collar filler, and it meets the wall cabinet height taller women prefer.

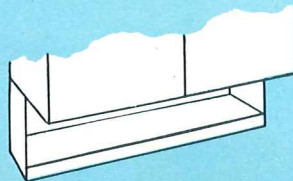


BUILT-IN OVEN CABINETS

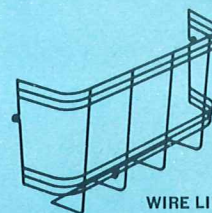
Republic serves all popular-make built-in ovens with three models and specific oven frames designed for the various lines.

Accessories

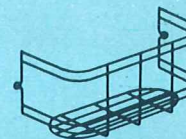
designed for your kitchen convenience



UTILITY SHELF



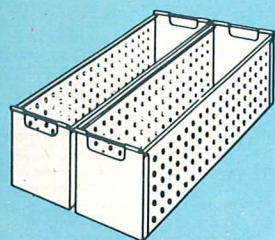
WIRE LID RACK



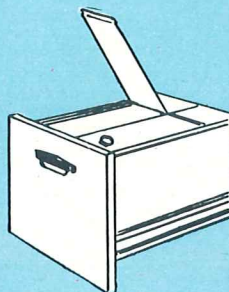
WIRE DOOR TRAY



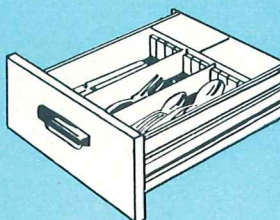
WIRE CUP RACK



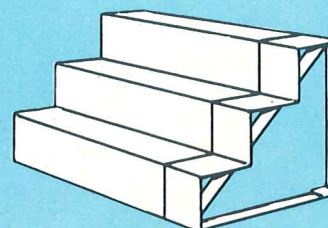
VEGETABLE BASKETS



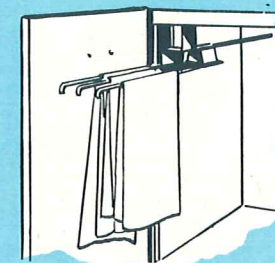
BULK STORAGE BIN—
TWO SECTIONS



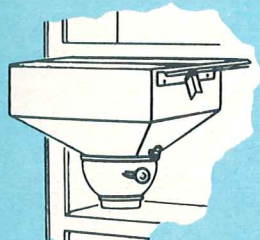
CUTLERY TRAY



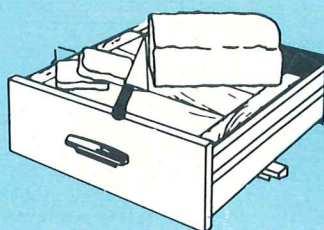
ADJUSTABLE CONDIMENT RACK



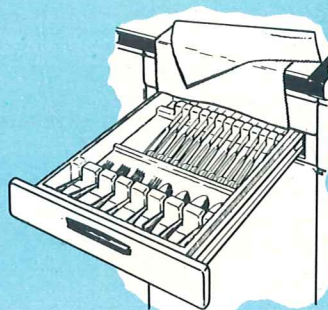
TOWEL RACK



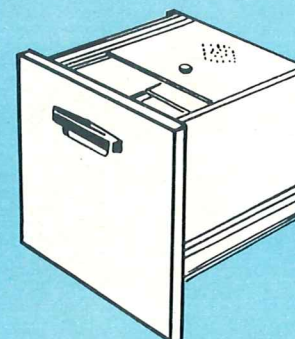
FLOUR SIFTER



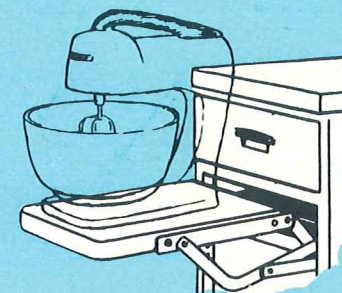
CUTTING BOARD



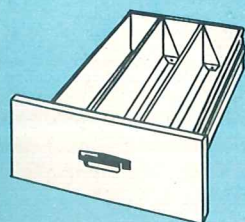
SILVER CHEST DRAWER INSERT



BREAD AND CAKE BOX



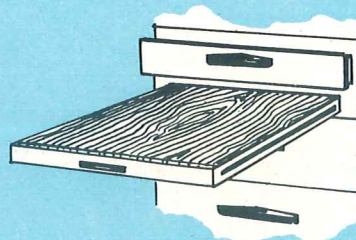
MIXER LIFT SHELF ASSEMBLY



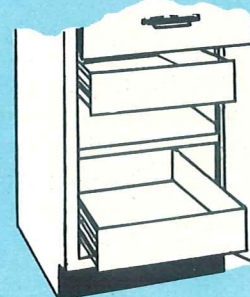
DRAWER DIVIDERS



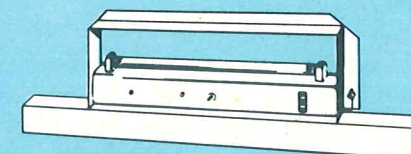
DOUBLE SHALLOW DRAWER



REVERSIBLE SHALLOW DRAWER AND
SLIDING WOOD SHELF



INNER SLIDING DRAWERS



FLUORESCENT LIGHT PACKAGE



Your Choice of Colorful, Carefree Counters

IN GENUINE FORMICA

Republic gives you counter tops of genuine Formica, the one material that defies kitchen hazards. Choose with complete confidence this care-free surface, unharmed by boiling water, cosmetics, alcohol, or mild acids or alkalis.

Make your selection from this year's four leading decorator tones right from stock, or from a range of 14 exciting colors and wood finishes in the Formica line, on special order. Available in continuous straight or L-shaped lengths, with or without a coved 4" backsplash. Perimeter trim of Enduro stainless steel.



IN LUSTROUS ENDURO STAINLESS STEEL



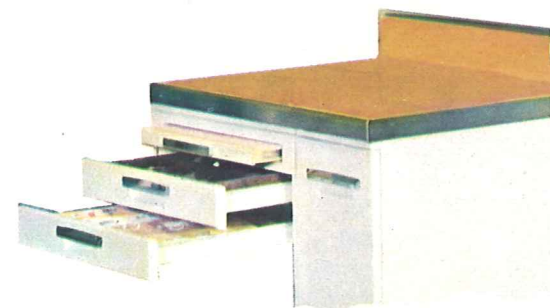
It's only natural that Republic, one of the nation's leading steel producers, would bring you the beauty and durability of stainless steel for counter tops as well as sinks. Enduro Stainless won't chip, flake or wear through; never needs scouring or bleaching; keeps its satinsmooth good looks.

IN LAMINATED MAPLE



Plan for a maple cutting top in the mix-and-fix center of your new Republic Steel Kitchen. It's an ideal counter for meat preparation, baking, or slicing. Made of select hard maple of laminated sections with edge-grain surface up, and finished with a coved backsplash to match the rest of your counter tops.

COVED ONE-PIECE BACKSPLASH



Genuine Formica counters made to Republic specifications are not glued on a wood platform. They are pressure laminated to a steel core for greater durability. A single piece of Formica is coved continuously up the 4" backsplash; there are no germ-catching corner strips or grout line crevices.



You'll be Years Ahead with a Republic Steel Kitchen

Brand new . . . full of fresh, modern uncopied ideas . . . with dozens of features and work-easing conveniences women have wanted . . . and years ahead, too, in modern beauty. *Quality guarded*, because the ore, the steel, and the finished product all come from Republic Steel—largest manufacturer of fine cabinets, lockers, shelving and other steel equipment for 70 years, and a pioneer in modern steel kitchen development.

PERMA-FINISH ENAMEL

Republic's exclusive Perma-Finish double-coated over bonderized highest quality steel. Resistant to kitchen hazards, easy to care for, retains its lovely color.

ROUNDED DRAWER BOTTOMS

Republic Steel Kitchens drawer bodies are one-piece construction with contoured inside bottom edges and corners to eliminate dirt-catching crevices . . . easier to clean.

SMOOTH, QUIET DRAWERS

Drawers slide noiselessly and effortlessly on Republic's exclusive nylon glides that defy wear. A top clearance rail separates top drawers from counters, prevents sticking.

ALWAYS UNIFORM

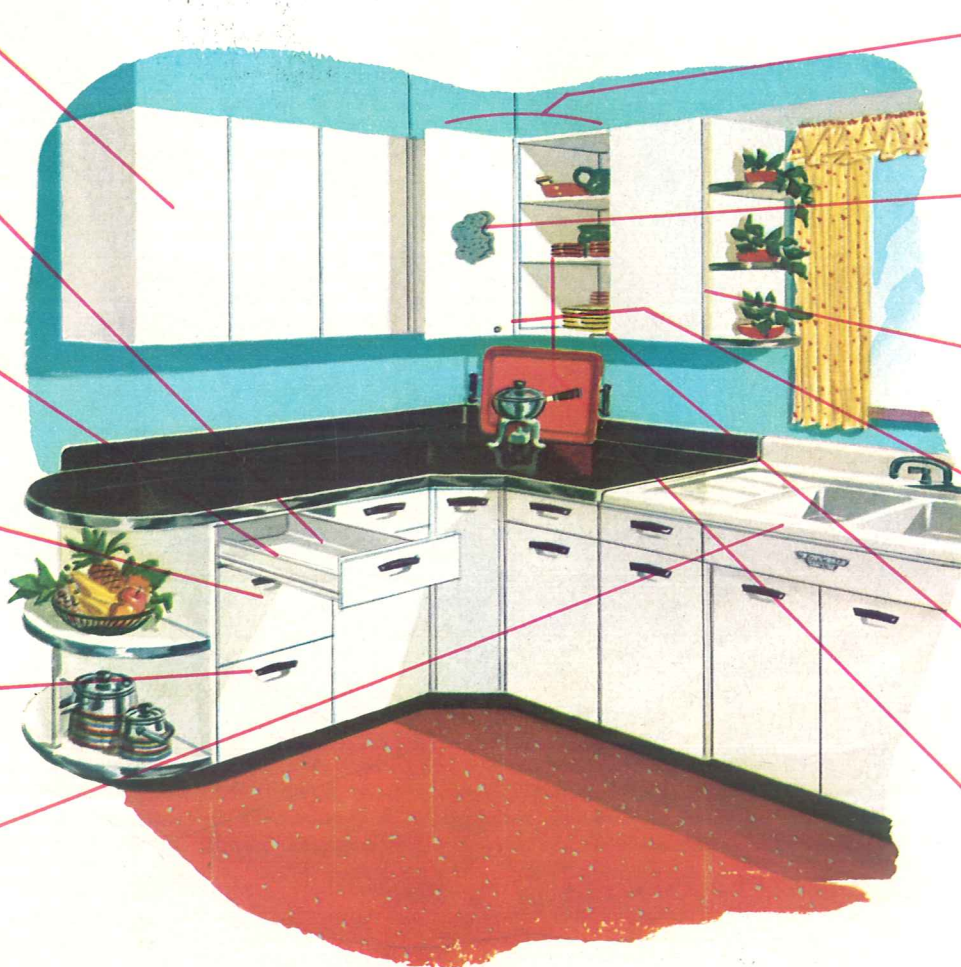
Fine Republic Steel can't shrink, swell, warp or sag . . . remains the same through every season, in every climate. Won't harbor vermin or mildew, shrugs off cooking odors.

ENDURO STAINLESS STEEL

Flush, modern bar-type door and drawer pulls, and counter molding trim are stainless steel . . . stay lustrous, never rust or tarnish.

FINEST SINK CONSTRUCTION

Made of one-piece pressed steel, with a double coating of acid resisting porcelain enamel. Wider, flatter drainboards, splash-proof sink rim, 4-inch flush-fitting backsplash. Fittings of solid brass with heavy chrome plating.



FULL-SWINGING DOORS

No nasty bumps or scratches from half-opened doors. Republic's open a full 180 degrees on heavy-gauge steel semi-concealed, leaf-type anti-friction hinges.

SOUND-PROOF PANELS

Republic's exclusive R-54 insulation sealed in all doors and drawers takes annoying clatter out . . . offers lifetime sound deadening and interior protection.

"SOFT", ROUNDED EDGES

All edges and corners of Republic Steel Kitchens have a contoured radius . . . smooth, snag-proof . . . no sharp projecting corners.

EASY, POSITIVE CLOSURE

Dome-shaped plastic bumpers ease doors and drawers into place . . . won't discolor or wear. Spring catches on doors grasp their strikes firmly, noiselessly.

HIDDEN DOOR PULLS

A recessed area under the lower edge of wall cabinet doors offers handier access for door opening . . . gives a smooth, modern, uninterrupted beauty to cabinets . . . easier cleaning.

STORAGE CONVENIENCE

Wall cabinet shelves are adjustable at 1½" intervals. They make the most of available space, allow you to select a top shelf height within easy reach. Roomy interior makes it possible to stack full-size dinner plates.



Plan Your Own Republic Steel Kitchen...

Whether you are building a new home or remodeling the kitchen of a not-so-new one, you are the one best able to tell your architect, builder or remodeling specialist just what your family demands of this most important room. Perhaps these pages have helped

you form a rough plan of your future kitchen, or at least sparked your thinking toward what you want in it. At any rate, stay with it until you know it's *the* kitchen for *you*. This check-list will aid you in your own planning, or in consulting with those you select to help you.

Leading Questions

IN KITCHEN PLANNING

- Size of your family?
- Are you thinking in terms of a meal getting kitchen, or one that also offers the space for family centered living?
- What extra activities would you like to have in your kitchen?
- Do you frequently serve lunches or snacks?
- Will more than one adult frequently help with meal preparation?
- What are your entertaining habits?
- How often do you shop for food?
- Will "company" china and silver be stored in your kitchen?
- Will you have a conventional range or built-in units?
- What small appliances will you use?
- Will your future storage needs change?
- What height is a comfortable reach for you?
- What general kitchen plan do you favor—I-, H-, L-, or U-shape?
- Will you have an automatic dishwasher? If not now, later?
- Will your kitchen be the storage space for general household cleaning tools?
- Is it natural for you to work from right to left?
- Do you contemplate a "home management" desk in your kitchen?



PINK, PERT, PERFECT

Here's a kitchen filled with gay shuttered charm; and the floor plan drawing shows the extremely clever arrangement for many activities in a mere 20' x 11' area. Like the idea of the dishwasher around the corner from the sink?

